

## SHAREABLES

<b>HOUSE FOCACCIA</b> DF, NF, SF .....	9
<i>house focaccia served with olive oil, balsamic vinegar, everything seasoning, confit garlic, herbs</i>	
<b>CHARCUTERIE BOARD</b> SF .....	29
<i>prosciutto, coppa, calabrian chili salami, la cantina cows milk crocoulo, honey bee goat gouda, 2y aged cows milk cheddar, lusty monk mustard, seasonal jam, honey, candied nuts, pickles, toasted bread</i>	
<b>WHITE BEAN DIP</b> NF .....	12
<i>white bean puree, marinated white beans, salsa verde, garlic aioli, herb salad, fried shallots, grilled naan</i>	
<b>CRAB DIP</b> NF .....	18
<i>maryland-style crab dip, cheddar cheese, charred scallion oil, fried saltines</i>	
<b>YELLOWTAIL CRUDO*</b> GF, DF, NF, SF .....	18
<i>sliced yellowtail sashimi, caper olive tapenade, lemon oil, dill, chili threads</i>	
<b>OCTOPUS CARPACCIO</b> GF, SF, DF .....	14
<i>baba ganoush, confit octopus, toasted pine nut, garlic aioli, shaved cucumber, chili flake, frisee</i>	
<b>MUSSELS</b> NF, SF .....	21
<i>PEI mussels, prosciutto, fennel seed, white wine, lemon, toasted ciabatta</i>	

## SOUP &amp; SALADS

<b>CAESAR</b> NF   <b>ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5</b> .....	13
<i>romaine, caesar dressing, parmesan, anchovy crostini, egg yolk jam</i>	
<b>BURRATA AND FRISEE</b> GF, SF   <b>ADD CHICKEN +\$6, SALMON* +\$9</b> .....	14
<i>roasted cherry tomatoes, cucumber ribbons, toasted pine nuts, basil white balsamic vin, lardons, burrata</i>	
<b>LITTLE GEM SALAD</b> GF, NF, SF   <b>ADD CHICKEN +\$6, SALMON* +\$9, OR BURRATA +\$5</b> .....	14
<i>little gem romaine, peas, crispy prosciutto, ricotta vinaigrette, parmesan, mint &amp; basil</i>	
<b>SQUASH SOUP</b> NF, SF .....	12
<i>butternut squash, szechuan &amp; sage pears, toasted pumpkin seeds, st andre crouton</i>	

## HAND-HELDS

<b>THE BURGER</b> NF, SF .....	17
<i>two smashed patties, griddled onions, american cheese, pickles, black pepper mayo, toasted potato bun. served with house fries</i>	
<b>HARISSA-HONEY FRIED CHICKEN SANDWICH</b> NF .....	16
<i>fried chicken thigh, harissa honey glaze, celery seed slaw, toasted potato bun. served with house fries</i>	

## ENTREES

<b>BONE-IN PORK CHOP*</b> GF, NF, SF .....	36
<i>dry rub pork chop, celery root purée, serrano chow chow</i>	
<b>CHILEAN SEA BASS</b> GF, NF .....	39
<i>coriander sumac crusted sea bass, miso custard, quinoa tabbouleh, citrus, carrot &amp; fennel salad, herb oil</i>	
<b>SCALLOP RISOTTO*</b> GF, SF, NF .....	35
<i>pan seared scallops, tomato &amp; fennel risotto, sweet corn beurre blanc, crispy prosciutto</i>	
<b>CHICKEN FRANCESE</b> SF, NF .....	26
<i>egg battered chicken breast, lemon cream sauce, fresh pasta, frisée salad with basil white balsamic vinaigrette</i>	
<b>WILD MUSHROOM GNOCCHI</b> SF, NF .....	26
<i>ricotta gnocchi, UGF Mushrooms, kale, vermouthe cream, pickled red onion, parmesan, truffle</i>	
<b>STEAK AU POIVRE*</b> GF, NF .....	39
<i>pan seared eye of ribeye, white bean puree, mushrooms, sauce au poivre, charred broccolini</i>	

## SIDES

<b>BOWL OF FRIES</b> DF .....	9
<i>shoestring fries with salt, pepper &amp; herbs</i>	
<b>MUSHROOMS</b> GF, NF, SF .....	9
<i>UGF mushrooms, sherry pan sauce, pickled onion</i>	
<b>BROCCOLINI</b> GF, NF .....	8
<i>charred miso custard, lemongrass honey, puffed wild rice</i>	
<b>SMASHED FINGERLING POTATOES</b> GF, NF, SF .....	13
<i>confit &amp; fried potatoes, truffled Dijonnaise, herbs, truffle</i>	

## DESSERTS

<b>AFFOGATO</b> NF .....	6
<i>espresso, vanilla ice cream, piroluline cookie</i>	
<b>APPLE CRISP</b> SF, NF .....	7
<i>roasted apples, oat crisp, cinnamon &amp; brown sugar ice cream</i>	
<b>CHOCOLATE MOUSSE CAKE</b> .....	8
<i>olive oil chocolate cake, chocolate mousse, toasted hazelnuts, maldon salt, whipped cream</i>	

**TIP the KITCHEN  
FOR \$15**

Our Tip The Kitchen program is a completely optional way for guests to show appreciation directly to the chefs that prepared your food. Just like the tip you give your server, 100% of this money goes directly to the kitchen staff. If you've had an especially delicious meal, let your server know you'd like to tip the kitchen.

GF GLUTEN FREE • NF NUT FREE • SF SOY FREE • DF DAIRY FREE

2.23.24

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs May increase your risk of foodborne illness. Please alert your server to any food allergies or aversions. All credit card tabs left unsigned will be closed with a 20 percent gratuity added to the total. Parties of 6 or more may be subject to an automatic 20 percent service charge. We charge an outside dessert fee of \$20.

## COCKTAILS

<b>OLD FASHIONED</b> .....	<b>15</b>
<i>High Proof Bourbon, Demerara, Angostura Bitters, Orange Peel</i>	
<b>RYE MANHATTAN</b> .....	<b>15</b>
<i>Bonded Rye Whiskey, Sweet Vermouth, Angostura Bitters, Luxardo Cherries</i>	
<b>DIRTY MARTINI</b> .....	<b>16</b>
<i>Gin or Vodka, Olive Juice, Pimento or Blue Cheese Stuffed Olives</i>	
<b>ESPRESSO MARTINI</b> .....	<b>16</b>
<i>Coffee Liqueur, Ketel One Vodka, Fresh Espresso, Rich Demerara, Lemon Oil</i>	
<b>MARGARITA</b> .....	<b>14</b>
<i>El Jimador Blanco, Lime, Agave, Orange Liqueur</i>	

<b>APEROL SPRITZ</b> .....	<b>15</b>
<i>Aperol, Club Soda, Prosecco</i>	
<b>ELDERFLOWER SPRITZ</b> .....	<b>15</b>
<i>St-Germain, Club Soda, Prosecco</i>	
<b>LIMONCELLO SPRITZ</b> .....	<b>15</b>
<i>Limoncello, Club Soda, Prosecco</i>	
<b>NEGRONI</b> .....	<b>15</b>
<i>London Dry Gin, Campari, Cocchi Dopo Teatro</i>	
<b>POMEGRANATE RICKEY</b> .....	<b>15</b>
<i>gin, pama liqueur, lemon, mint, soda</i>	

## WINES BY THE GLASS

ASK ABOUT OUR DAILY WINE FEATURES!

### SPARKLING

GLASS / BTL.

Prosecco, Serenissima "Millesimato" Extra Dry, Veneto, Italy, NV .....	<b>14 / 52</b>
Cava Blend, Raventós i Blanc, Blanc de Blanc, Catalonia, Spain, 2021 .....	<b>15 / 56</b>
Cremant, Aimery Cremant de Limoux, Languedoc-Roussillon, France, NV .....	<b>14 / 52</b>

### WHITE

Sauvignon Blanc, Elizabeth Spencer "Special Cuvee", Mendocino, California, 2021 .....	<b>14 / 52</b>
Chenin Blanc, Domaine Filliatreau "Lena", Saumur, Loire Valley, France, 2022 .....	<b>15 / 56</b>
Gruner Veltliner, Anton Bauer "Gmirk", Wagram, Austria, 2022 .....	<b>14 / 52</b>
White Blend, Paolo Scavino "Sorriso", Langhe, Piedmont, Italy, 2022 .....	<b>14 / 52</b>
Pinot Gris, Van Duzer Estate, Willamette Valley, Oregon 2022 .....	<b>14 / 52</b>
Ribeiro Blend, Coto de Gomariz Ribeiro Blanco, Galicia, Spain, 2021 .....	<b>16 / 60</b>
Chardonnay, Domaine de la Denante "Mâcon-Verzé", Burgundy, France, 2022 .....	<b>15 / 56</b>
Chardonnay, Timbre "Opening Act", Central Coast, California, 2021 .....	<b>16 / 60</b>

### ROSE AND ORANGE

GLASS / BTL.

Pinot Noir, Teutonic Wines "Rose Laurel", Willamette Valley, Oregon, 2022 .....	<b>18 / 68</b>
Provence Blend, Triennes Rose, Provence, France, 2022 .....	<b>15 / 56</b>
Orange, Jean Pascal Aubron, Loire Valley France .....	<b>14 / 52</b>

### RED

Red Blend, Pormenor "Canuco", Douro, Portugal, 2021 .....	<b>15 / 56</b>
Pinot Noir, Brave Cellars "Less Traveled", Willamette Valley, Oregon, 2017 .....	<b>14 / 52</b>
Liatiko, Lyrarakis, Crete, Greece, 2022 .....	<b>14 / 52</b>
Sangiovese, Pagliarese, Chianti Classico, Tuscany, Italy, 2020 .....	<b>14 / 52</b>
Montepulciano, Fattoria la Valentina "Spelt", Abruzzo, Italy, 2018 .....	<b>16 / 60</b>
Tempranillo, CVNE "Cune Reserva", Rioja, Spain, 2018 .....	<b>18 / 68</b>
Bordeaux Blend, Cru Monplaisir Bordeaux Supérieur, Bordeaux, France 2020 .....	<b>17 / 64</b>
Cabernet Blend, Painted Fields "Curse of Knowledge", Sierra Foothills, California, 2021 .....	<b>14 / 52</b>
Cabernet Sauvignon, Silver Ghost, Napa Valley, California, 2022 .....	<b>18 / 68</b>

## SPECIAL POURS

### WHITE

Sauvignon Blanc, Le Garenne, Sancerre, France, 2022 .....	<b>20</b>
Riesling, Rolly Gassmann "Silberberg de Rorschwihr", Alsace, France, 2014 .....	<b>35</b>

### RED

Grenache, Alto Moncayo "Veraton", Campo de Borja, Spain, 2020 .....	<b>21</b>
---	-----------

## NON-ALCOHOLIC

<b>SPARKLING WHITE WINE</b> .....	<b>12</b>
<i>Fritz Müller, Switzerland</i>	
<b>LYRE'S ITALIAN ORANGE SPRITZ</b> .....	<b>14</b>
<i>Sparkling Wine, Lyre's Italian Aperitif</i>	

<b>LEMON ELDERFLOWER SPRITZ</b> .....	<b>13</b>
<i>Lemon, Elderflower Syrup, Sparkling Wine</i>	
<b>ST. AGRESTIS PHONY NEGRONI</b> .....	<b>14</b>

## DRAFT BEER

<b>IPA, MAINE "LUNCH"</b> .....	<b>9</b>
<i>Freeport, Maine • 7% ABV</i>	
<b>PILSNER, WISEACRE "TINY BOMB"</b> .....	<b>9</b>
<i>Memphis, Tennessee • 4.5% ABV</i>	

<b>SOUR, RESIDENT CULTURE "CRUNK CULTURE"</b> .....	<b>9</b>
<i>Charlotte, NC • 6% ABV</i>	